



## SALADS

GREENS, YUZU & OLIVE FETA & GRILLED VEGETABLES 18 V  
CRISPY DUCK & WATERMELON POMEGRANATE & CASHEW 36

## GYOZA

WAGYU FOIE GRAS & BLACK TRUFFLE 38  
PRAWN LEMONGRASS & GARLIC 25  
EDAMAME SZECHUAN PEPPER 20 V

## RAW

YELLOWTAIL SASHIMI\* GREEN MANDARIN PONZU 24  
SALMON\* CEVICHE SHICHIMI RICE CRACKER 22 GF

## ROBATA

GRILLED BRANZINO SHISO PESTO 68  
CARAMELIZED BLACK COD SPICY MISO 52  
GRILLED LOBSTER SANSHO PEPPER & SHISO BUTTER 62/98  
SPICY BEEF TENDERLOIN\* 6 OZ GINGER & BLACK PEPPER 62  
BABY CHICKEN PICKLES 38  
CARAMELIZED LAMB CUTLETS\* RED YUZU KOSHO & HERBS 65  
RIBEYE\* USDA PRIME 12 OZ, SEAWEED BUTTER 71

## VEGETABLES

GRILLED SWEET POTATO LEMONGRASS & CILANTRO 15 VG  
BROCCOLINI YUZU CHIMICHURRI 16

## RICE

KIMCHI FRIED RICE 18  
ADD PORK +9 / ADD DUCK +12  
SWEET CORN FRIED RICE DRIED MISO & TRUFFLE 28 V  
ADD KING CRAB +48  
STEAMED RICE GOMA SEEDS 5 VG

## SUSHI BAR

### SASHIMI & NIGIRI\*

SASHIMI 2 PIECES | NIGIRI 2 PIECES  
AKAMI BLUEFIN TUNA 18  
CHU-TORO MEDIUM FATTY TUNA 29  
O-TORO FATTY TUNA 36  
HAMACHI YELLOWTAIL 17  
SAKE SALMON 16  
MADAI SEA BREAM 16  
KINMEDAI GOLDEN EYE SNAPPER 19  
BOTAN EBI SPOTTED PRAWN 20  
HOKKAIDO - HOTATE SCALLOP 18  
HOKKAIDO - UNI SEA URCHIN 36

## MAKI

TIGER PRAWN TEMPURA 24  
TORO\* CAVIAR 56  
SOFT SHELL CRAB 24  
GREEN DRAGON 20 VG  
SALMON\* & AVOCADO 20  
SPICY TUNA\* 27  
KING CRAB CALIFORNIA 38  
SEXY FISH\* & WASABI SOY 28  
HAMACHI\* & YUZU TRUFFLE 24  
SCALLOP\* & JALAPEÑO 22

## LUNCH SET

MONDAY TO SATURDAY 12PM TO 4PM  
UP TO 6 GUESTS

3 COURSES  
36 PER PERSON  
COMPLIMENTARY SORBET

## STARTERS

CHOOSE ONE  
SALMON CEVICHE\*  
SHICHIMI RICE CRACKER  
YELLOWTAIL SASHIMI\*  
MANDARIN PONZU  
HEIRLOOM TOMATO SALAD VG GF  
SMOKED EGGPLANT PUREE  
EDAMAME GYOZA V  
SZECHUAN PEPPER  
TIGER PRAWN TEMPURA  
DASHI BROTH & YUZU SALT  
CRISPY DUCK SALAD (+6)  
WATERMELON, POMEGRANATE & CASHEW

## SUSHI

CHOOSE ONE  
SPICY TUNA \*MAKI  
SALMON\* & AVOCADO MAKI  
GREEN DRAGON MAKI VG  
3 VARIETIES SASHIMI\*  
3 NIGIRI\* SELECTION  
SEXY FISH\* MAKI (+6)

## MAINS

CHOOSE ONE  
GRILLED TIGER PRAWN GF  
CHILI & LIME  
SALMON TERIYAKI\*  
GOMA & PICKLED CUCUMBER  
BABY CHICKEN GF  
PICKLES  
CRISPY TOFU & AVOCADO VG  
MAPLE LIME DRESSING  
PRIME SKIRT STEAK\*  
6 OZ, CHIMICHURRI  
CARAMELIZED BLACK COD (+14) GF  
SPICY MISO

## SIDES

STEAMED RICE 5 VG GF  
GOMA SEEDS  
KIMCHI FRIED RICE 9  
GRILLED SWEET POTATO 8 VG GF  
LEMONGRASS & CILANTRO  
BROCCOLINI 8  
YUZU CHIMICHURRI

## DESSERT

MINI CHEESECAKE 14  
STRAWBERRY & GOLDEN LIME SORBET  
WARM DONUTS 12  
CINNAMON

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE

PLEASE NOTE A SERVICE CHARGE OF 20% WILL BE ADDED TO YOUR FINAL BILL.  
IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT PLEASE INFORM A STAFF MEMBER

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR  
HAVE IMMUNE DISORDERS. YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS.

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